

ELECTRICAL GENIUS

KELLY OF MASSACHUSETTS, THE ORIGINAL 80,000 VOLTMAN.

Served Apprenticeship Under Wizard Edison, But Is Little Known to the Public—Has Perfected Eighty Patents.

Boston, October 1.—John Kelly, well known as an electrical expert, and whose name it is not generally known that there is anyone in Pittsfield, Mass., an inventor and engineer who has won more distinction for developing the great electrical progress of this country.

John Everett Kelly, the original 80,000 voltman, is a friend of the wizard Edison.

Mr. Kelly is a member of the American Institute of Electrical Engineers, the American Electrochemical Society, the American Association of Political Scientists, the American Economic Association, American Statistical Society, American Irish Historical Society, Engineers and Architects of the United States, and also a member in the Institution of Electrical Engineers, Society of Arts, and Royal Society of Engineers, and the Society International of Engineers and the Institution of Engineers of France.

John gave great impetus to the alternating current business.

Mr. Kelly's inventive work is partly represented by 80 patents. The art of building transformers and generators of alternating currents was revolutionized and Mr. Kelly and his colleagues were the first to put poly phase motors into actual commercial service. That success naturally led to long distance transmission work, and the first long-distance transmission plants in California (indeed the first in the world) were undertaken on Mr. Kelly's recommendation and advice.

Most of Mr. Kelly's work has been of too technical a character to command popular attention such, for instance, as that of improving the quality of steel. He was the first one to make electrically static steel, a matter of more importance than the comparatively spectacular transmis-

sion work.

Mr. Kelly is a member of the American Institute of Electrical Engineers, the American Electrochemical Society, the American Association of Political Scientists, the American Economic Association, American Statistical Society, American Irish Historical Society, Engineers and Architects of the United States, and also a member in the Institution of Electrical Engineers, Society of Arts, and the Royal Society of Engineers, and the Society International of Engineers and the Institution of Engineers of France.

What is Heaven?

"I could be out of physical pain," said a dying invalid. "I would ask no other favor." If I could be in a place where I might know that my reward never could be denied on the basis of conduct of the gentle warrior whose capacity for suffering is unsurpassed and not respected by the angels."

If I could take no pleasure in a world whose every time I have a tramp enough my heart did not stand still with terror," urged another that would be heaven for me. "The agonizing gift which has taken its tolls at best sight of a marble bust of himself, because it was what had a glimpse of his heaven before passing."

Heaven must be like any other place of happiness, only more soft and a thoughtful man. And the conditions of happiness are three: a clean conscience, something to do and some one to love. Elizabeth Stuart Phelps in *Harper's Weekly*.

Need Thorough Cooking.

Have you had raw fish under the glazed fat? This is bad indeed of course, but a New York caterer, perhaps the most efficient in the city, says: "These are the most popular articles of food that may, under certain circumstances, be served uncooked. They are fish, chicken and veal. In chicken I mean all poultry of a domestic nature. All game birds should be rare. You want to be a bit careful about birds, but give it plenty of cooking."

Averted an Excuse.

I always remarked the piano stood by the parlor lamp "that you used to smoke last night when Miss Astor was entertaining Mr. Tim hard."

You avoided the lamp. I saw she was not waiting for an excuse to turn me down.

Foreign and Domestic.

His Wife (reading). I see they had a closed meeting in Spain recently.

The Husband. Yes, and we'll have one at home soon if there isn't an improvement in your biscuits. Chicago Daily News.

Annual Tallow Supply.

According to calculations by one of the best informed candle manufacturers in New York, and with the exception of one year, Mr. Kelly continued his association with Mr. Watson until 1898, some of the most important work, such as the research which culminated in the discovery of high voltage direct current, was substantially carried out by Mr. Kelly. These discoveries were followed by Mr. Kelly, succeeding Mr. Watson, as chief engineer of the United States Electric Lighting Company, which was subsequently the Westinghouse Company.

In 1898 he became the assistant of Edward Watson, then chief engineer of an electric lighting company in New York, and with the exception of one year, Mr. Kelly continued his association with Mr. Watson until 1898, some of the most important work, such as the research which culminated in the discovery of high voltage direct current, was substantially carried out by Mr. Kelly.

These discoveries were followed by Mr. Kelly, succeeding Mr. Watson, as chief engineer of the United States Electric Lighting Company, which was subsequently the Westinghouse Company.

In January, 1899, Mr. Kelly joined another Berkshire county engineer in Boston, William Shuster of Great Barrington, in experimental work. The work done by Mr. Kelly in this connection

Where's the Hen Now?

Through a mosquito-gnat she waddled the queen bee. The air was warm and inspired by the heat, the insect was laying eggs.

If you hang could be like that, said the boy, man a hundred eggs would roll to a score. Look at her! Is it not marvellous? Who, indeed? What perseverance! Wan the come for?

He took out his watch. A long pause. All regarded the mosquito-gnat speech.

She is laying, he said, two eggs a minute. And when can see she has been at it several hours. Indeed for August the queen had in one day one and a half times her own weight of eggs.

Advice.

Miss Peachey—Auntie, I find it hard to entertain Mr. Ketchie. He seems to have so little general information.

Matchmaking Auntie Chen specializes my dear, specialize. If Browning is too deep for him, try him on baseball—Chicago Tribune.

Chinamen Take Up Skating Fad.

Whether it be owing to Christian or civilization or Americanization, matters not, but the Chinese Chinaman is getting there. He has taken to roller skates says the Chicago Examiner.

With him it has become a case of roll, roll, roll along, but instead of over the park, blue seas as when he came from the Celestial kingdom, it is across and along the pavements of the shop and district.

That he enjoys the sport is attested by the increasing numbers seen nightly in Chinatown and adjacent streets.

It seems odd to see these scolded bearers going with the wind their queues flying behind them, and the straps of their skates pressed down deeply into their well padded sandals.

The missionary didn't teach John Chinaman to skate. He got the inspiration from his children, and they learned it from their American school master.

Ignorance may often be innocent, but pretension is always despicable. —Arnot.

TO PREPARE MOSAIC JELLY.

Color Lends Attractiveness to This Table Dainty.

One and one-half cups milk, two level tablespoons sugar, and one-half lemon, one-half bay leaf, one level tablespoon unflavored gelatin, one-fourth cup water, yolks two eggs. Scald the milk with the sugar, lemon rind, and bay leaf, then add the gelatin soaked in the water for 20 minutes. Stir until dissolved and strain the hot mixture gradually onto the egg yolks slightly beaten. Return to double boiler and stir until thickened. Remove from fire and color one-half of the mixture either pink or green, and turn each half into a shallow pan wet with cold water. When cold cut in squares or diamonds. Line a mold with lemon jelly and garnish with the colored pieces. Add the remaining jelly, chill thoroughly and serve on a platter garnished with whipped cream.

Left over jelly can be melted and a bit of water added and if there is not enough to round out with an egg beater until light and spongy and stiff enough to hold its shape, then fold in some fruit or nut meats and turn into a mold. This will increase the quantity and give an entirely different result with very little preparation.

HOUSEHOLD HINTS.

Hot milk is even better than boiling water for removing most stains.

Books keep better when exposed to the air than when shut up in a book case.

Pearl knife handles should be cleaned with a rag dipped in fine salt, then polished with a leather.

To clean a spice mill grind two tablespoonsfuls of rice through the mill and all the taste of the spice will be removed.

Sprinkle salt or cloves on the shelves of pantries where ants are troublesome; no both are objectionable to these insects.

Paint stains on floors may be scoured off by soaking them for a little while in turpentine or benzine and then rubbing them with pumice stone or glass paper.

To remove feathers from one pillow to another take a tin can with both ends melted out, cover better still, make a large pasteboard tube, tie or sew firmly an end to each pillow and shake feathers through.

Steep some tea leaves in water for an hour, then strain them out, and use the liquid for washing the varnished wood. This decoction gives the woodwork a cleaner, fresher look than when washed with only soap and water.

Rose Salad.

Wash and dry thoroughly white leaves of head lettuce. Cut nicely washed celeries into one inch strips. Shave these bits into thin layers and put into cold water. After an hour the celeries will have curled nicely. Put whole red tomatoes into boiling water for four minutes. Take out of water and from under side cut out a half inch square. Remove all the pulp of the square except one-sixteenth of an inch near the skin. After cooking fill the square with the dressing given above.

From the stem to the under part of the tomato cut skin in roseleaf shape and crinkle back. Arrange each salad dish with garnishing of lettuce leaves, then a circle of the curled celeries, then the tomato.

On top of the tomato sprinkle a teaspoonful of blanched pecan nuts, chopped almost to a powder, to represent the petals of the rose.

Cornish Turnover.

Equal quantities of boiled rice and breadcrumbs, one finely-chopped onion and a small quantity of parsley and thyme, mix into a paste with two beaten eggs. Make a light pastry, cut into small circles and make into turnovers. Fill them with the mixture, about half a tablespoonful to a turnover. Brush over with white of egg and bake in a quick oven.

Cold Tomato Sauce.

Peel and chop fine half peck of tomatoes. Drain through colander. Chop two large stalks of celery, two large red peppers, half cup of chopped onions, half cup grated horseradish, one cup of dark and yellow mustard seeds mixed, one cup of brown sugar, half cup salt, one teaspoonful each of ground cinnamon, mace, cloves, and black pepper, two teaspoonsfuls of allspice, and one quart of the best elder vinegar. Mix well together, put in two quart glass jars and seal. It needs no cooking and will keep for a year.

Nut Kisses.

Nut kisses, especially popular for afternoon teas, are made as follows: Put through a meat chopper one-half cupful pecans, a dozen English walnuts and two dozen blanched almonds. Beat the whites of six eggs to a stiff broth, using a wire whip and not the Dover beater for this purpose, then fold in gradually three-quarters of a pound of powdered sugar and the nuts. Drop by teaspoonsful on a waxed paper laid in a dripping pan and bake in a moderate oven.

THE MODERN CROESUS

UNCLE SAM PILING UP THE GOLD OF THE WORLD



CHARLES H. TREAD, TREASURER OF THE UNITED STATES

THE UNITED STATES TREASURY BUILDING



Charles H. Tread, Treasurer of the United States

THE UNITED STATES TREASURY BUILDING

CHARLES H. TREAD, TREASURER OF THE UNITED STATES

THE UNITED STATES TREASURY BUILDING

CHARLES H. TREAD, TREASURER OF THE UNITED STATES

THE UNITED STATES TREASURY BUILDING

CHARLES H. TREAD, TREASURER OF THE UNITED STATES

THE UNITED STATES TREASURY BUILDING

CHARLES H. TREAD, TREASURER OF THE UNITED STATES

THE UNITED STATES TREASURY BUILDING

CHARLES H. TREAD, TREASURER OF THE UNITED STATES

THE UNITED STATES TREASURY BUILDING

CHARLES H. TREAD, TREASURER OF THE UNITED STATES

THE UNITED STATES TREASURY BUILDING

CHARLES H. TREAD, TREASURER OF THE UNITED STATES

THE UNITED STATES TREASURY BUILDING

CHARLES H. TREAD, TREASURER OF THE UNITED STATES

THE UNITED STATES TREASURY BUILDING

CHARLES H. TREAD, TREASURER OF THE UNITED STATES

THE UNITED STATES TREASURY BUILDING

CHARLES H. TREAD, TREASURER OF THE UNITED STATES

THE UNITED STATES TREASURY BUILDING

CHARLES H. TREAD, TREASURER OF THE UNITED STATES

THE UNITED STATES TREASURY BUILDING

CHARLES H. TREAD, TREASURER OF THE UNITED STATES

THE UNITED STATES TREASURY BUILDING

CHARLES H. TREAD, TREASURER OF THE UNITED STATES

THE UNITED STATES TREASURY BUILDING

CHARLES H. TREAD, TREASURER OF THE UNITED STATES

THE UNITED STATES TREASURY BUILDING

CHARLES H. TREAD, TREASURER OF THE UNITED STATES

THE UNITED STATES TREASURY BUILDING

CHARLES H. TREAD, TREASURER OF THE UNITED STATES

THE UNITED STATES TREASURY BUILDING

CHARLES H. TREAD, TREASURER OF THE UNITED STATES

THE UNITED STATES TREASURY BUILDING

CHARLES H. TREAD, TREASURER OF THE UNITED STATES

THE UNITED STATES TREASURY BUILDING

CHARLES H. TREAD, TREASURER OF THE UNITED STATES

THE UNITED STATES TREASURY BUILDING

CHARLES H. TREAD, TREASURER OF THE UNITED STATES

THE UNITED STATES TREASURY BUILDING

CHARLES H. TREAD, TREASURER OF THE UNITED STATES

THE UNITED STATES TREASURY BUILDING

CHARLES H. TREAD, TREASURER OF THE UNITED STATES

THE UNITED STATES TREASURY BUILDING

CHARLES H. TREAD, TREASURER OF THE UNITED STATES

THE UNITED STATES TREASURY BUILDING

CHARLES H. TREAD, TREASURER OF THE UNITED STATES

THE UNITED STATES TREASURY BUILDING

CHARLES H. TREAD, TREASURER OF THE UNITED STATES

THE UNITED STATES TREASURY BUILDING

CHARLES H. TREAD, TREASURER OF THE UNITED STATES

THE UNITED STATES TREASURY BUILDING

CHARLES H. TREAD, TREASURER OF THE UNITED STATES

THE UNITED STATES TREASURY BUILDING

CHARLES H. TREAD, TREASURER OF THE UNITED STATES

THE UNITED STATES TREASURY BUILDING

CHARLES H. TREAD, TREASURER OF THE UNITED STATES

THE UNITED STATES TREASURY BUILDING

CHARLES H. TREAD, TREASURER OF THE UNITED STATES

THE UNITED STATES TREASURY BUILD